

Best Practices Sharing

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School Serra High School
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Class Used In Culinary Arts

Please take a few minutes to write about a "Best Practice" that you use in your classroom. This can be a mini-lesson used to do Team Building, an introduction to a unit that grabs their attention, an anecdote that clarifies a concept etc. No need to make photo-copies or to bring extra handouts—unless you really want to. Just write below.

1.) Lab duties

I have a large "professional" type setting, so rather than each group being responsible for their own kitchen clean-up, I ~~am~~ divided the things that need to be done and we rotate those jobs each time we cook. Each group has a pre-lab and a post-lab duty; and everything gets done.

Exs. (A) Prelab: Laundry
Post: wash dishes

(B) Prelab: Start ~~clean~~^{dish} water
Post: Clean range

(C) Pre: Wash dishes
Post: Clean beverage station

(D) Pre: Put clean dishes away
Post: Clean supply table & bake station

2) At the end of each semester, we have one day of "Extreme Clean" and each person cleans something "white-glove" clean for the rest of the year.